

Catering Menu

CATERING@TRAILBLAZERTAVERN.COM | 415.625.5445
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@TRAILBLAZERTAVERN MICHAELMINA.NET









Large Salads



HEART OF PALM SUNOMONO

Japanese Cucumbers, Red Fresno, Macadamia Nuts

BIBB LETTUCE

Bahn Mi Pickles, Tofu Croutons, Mint

→GRAINS AND SPROUTS

Stone Fruit, Spicy & Sour Plum Vinaigrette

PLATTER SERVES UP TO 10, 1 TYPE OF SALAD PER PLATTER, 10 PERSON MINIMUM ALL SALADS CAN ADD PROTEINS

ADD-ONS:

Grilled Chicken Breast (\$4.50), Daily Catch (\$6.50), Marinated Shrimp (\$5.50), Seared Bavette Steak (\$8.00)

→ Grilled Tofu (\$3.50)

\$11 PER PERSON







Sandwich Platters

LEMONGRASS CHICKEN

Thai Basil, Jalapeno, Namasu Pickles
Substitute: Marninated and Grilled Shiitake

TAVERN "DOUBLE DOWN" BURGER American Cheese, Sliced Pickles, Shaka Sauce

DAILY CATCH

Napa Cabbage Slaw, Yuzukosho Vinaigrette, Avocado Salsa **♦**Substitute: Crispy Tofu

FISH FRY HOAGIE

Tempura Battered, Japanese Tartar, Shredded Lettuce

PLATTER SERVES UP TO 10, 1 TYPE OF SANDWICH PER PLATTER, 10 PERSON MINIMUM

ALL SANDWICHES ARE CUT IN 1/2 SERVED WITH EITHER EDAMAME OR SPICY KETTLE CHIPS

A MINIMUM OF 48 HOURS NOTICE IS REQUIRED FOR ORDERS UP UNTIL 20 PERSONS. ORDERS OVER 20 PERSONS REQUIRE 72 HOURS NOTICE





Large Format Poke Bowls

AHI TUNA

Avocado, Ko Chu Jang, Scallion

POKE BOWL SERVES UP TO 10, 1 TYPE OF POKE BOWL

PER PLATTER, 10 PERSON MINIMUM

CHOICE OF WHITE RICE, BROWN RICE, QUINOA OR DRESSED KALE

HON HAMACHI

Aji Amarillo, Pickled Tomatoes, Cilantro

→MARKET VEGETABLE

Togarashi, Sesame Oil, Nori



Build Your Own Poke Bar 🖢

\$15 PER PERSON

10 PERSON MINIMUM

Choose a Base

WHITE RICE

OUINOA

BROWN RICE

BABY KALE

Choose a Poke

AHI TUNA

HON HAMACHI

Avocado, Ko Chu Jang, Scallion

Aji Amarillo, Pickled Tomatoes, Cilantro

♦GRILLED TOFU

→MARKET VEGETABLE Miso, Daikon Baby Tomatoes, Summer Squash, Wax Beans

ORA KING SALMON

Sesame Oil, Habanero Chili, Kakui Nut

Toppings

ALL INCLUSIVE

EDAMAME

SCALLIONS

SESAME SEEDS

BUBU ARARE

NORI

CRISPY ONION CRUSHED CUCUMBER FURIKAKE

\$170 PER 10 PERSONS





Pupu Platters





20 PIECE MINIMUI

S.P.A.M. MUSUBI

Mochi Crusted, Nori Tsukudani, Scallion - \$2

KAHLUA PIG STEAM BUNS
Ginger Pickled Kohlrabi, Cucumbers

Ginger Pickled Kohlrabi, Cucumbers, Spicy-Hoisin - \$3 Without Pork - \$2

PINEAPPLE AND PROSCIUTTO

Togarashi, Kohlrabi, Aged Balsamic - \$1.50 Without Prosciutto - \$1 UNAGI & BUTTERFISH ARANCINI

Nori Tsukudani, Kabayaki Mustard, Bonito - \$2

PRICED PER PIECE

♦SEASONAL & TROPICAL FRUIT

♦FARMERS MARKET CRUDITÉ

Chili Spiced Citrus

Furikake Aïoli, Fire Water, Calamansi Aïoli

30 \$3

SERVES 10

PRICED PER PLATTER



Entrée Platter

PLATTER SERVES UP TO 10, 1 TYPE OF ENTRÉE PER PLATTER, 10 PERSON MINIMUM

HULI-HULI CHICKEN

MISO-HONEY GLAZED BUTTERFISH

Rice Cakes, Chinese Broccoli, Cilantro - \$15

Assorted Banchan, Bok Choy Namul - \$17

NORTH SHORE STYLE KAUAI SHRIMP

KALBI SHORT RIB

Garlic Butter Sauce, Tamaki Gold Rice - \$15

Kimchee Potato Salad, Coconut Rice, Pickled Kohlrabi - \$16

⁴'LOCO MOCO'

Beet & Bean Patty, Sunny Side Farm Egg Shiitake Gravy - \$15

PRICED PER PERSON

Sweets

PLATTERS SERVE 10 PEOPLI

CHOCOLATE CAKE

COCONUT CAKE

Valrhona Manjari Chocolate Dobash Jivara Chocolate Crunch Coconut Chiffon, Haupia Pudding, Compressed Pineapple

MW GRANDMA'S COOKIE PLATTER

Macademia Nut-Oatmeal Chocolate Chip

CHOCOLATE CAKE PLATTER- \$60, COCONUT CAKE PLATTER - \$50, COOKIE PLATTER - \$30

COMBO PLATTER \$55 (SELECTION OF ALL THREE DESSERTS)

\$5 INDIVIDUAL DESSERTS UPON REQUEST





Bento Box Lunch





\$19 PER ORDER

OPTION 1

Sandwich and a Salad

OPTION 2

Sandwich and a Side

OPTION 3

Sandwich, 1/2 a Salad and 1/2 a Side

OPTION 4

Salad with Protein of choice and a Side

10 PERSON MINIMUM ORDER, 25 PERSON MAX.
1 OPTION PER 10 PERSON ORDER, INDIVIDUAL
CHOICE PER SANDWICH/SALAD/SIDE.

A MINIMUM OF 48 HOURS NOTICE IS REQUIRED FOR ORDERS UP UNTIL 15 PERSONS. ORDERS OVER 15 PERSONS REQUIRE 72 HOURS NOTICE

ALL SANDWICHES ARE SERVED ON MOCHI BUNS.



Sandwiches

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Thai Basil, Jalapeno, Namasu Pickles
Substitute: Marninated and Grilled Shiitake

TAVERN "DOUBLE DOWN" BURGER

American Cheese, Sliced Pickles, Shaka Sauce

DAILY CATCH

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Grilled Tofu (\$3.50)



Sides

SPICY EDAMAME

Garlic-Soy

TAVERN KETTLE CHIPS

Togarashi, Mushroom Powder

COCONUT FRIED RICE

Kaffir Lime, Soy, Ginger

SAUTÉED BROCCOLINI

House-Made XO, Crispy Shallots

Dessert

MW GANDMA'S COOKIES

Macademia Nut-Oatmeal Chocolate Chip
\$3 PER PERSON

MW CHOCOLATE CAKE Valrhona Manjari Chocolate Dobash Jivara Chocolate Crunch

\$5 PER PERSON

BAKERS DOZEN -

COOKIES \$35, CHOCOLATE CAKE \$65

YOU CAN NOW BRING TRAILBLAZER TAVERN EXPERIENCES TO YOUR HOME OR OFFICE WITH OUR NEW LARGE PARTY ORDERING PROGRAM

Inspired by the lifestyle and culture of Hawaii, Trailblazer Tavern marries the unmatched talent and expertise of James Beard-nominated Hawaiian chefs, Michelle Karr-Ueoka and Wade Ueoka with Chef Michael Mina's innovative approach to dining and Salesforce's 'Ohana' culture.

Your favorite Hawaiian delights are now available for your corporate lunches, office meetings, conferences and celebrations with customizable packages to fit your exact tastes, budget and group.

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please submit all orders at least 24 hours in advance unless otherwise specified a credit card is required for all orders

